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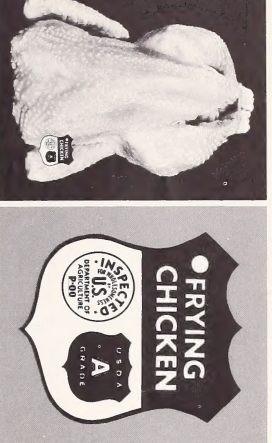
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BUYING AND USING POULTRY

When selecting poultry, look for the grade mark—it is your assurance of quality!

Often the grade shield and the inspection circle are shown together, as on the wing tag below.



U.S. Grade A poultry is the finest quality available and is, of course, excellent served in any manner. Remember—all graded poultry is nutritious, wholesome food.

The "class" name printed on the label often suggests suitable cooking methods: for example, "broiler," "fryer-roaster," "stewing chicken," etc.

Young birds are more suitable for broasting, frying, broiling, or roasting.

Mature birds may be preferred for stewing, and for soups, salads, etc.

This leaflet supersedes Home and Garden Bulletin No. 34, "Poultry Buying Guides for Consumers."

For sale by the Superintendent of Documents, Government Printing Office, Washington, D.C. — Price 5 cents.

The following amounts (ready-to-cook weight) of poultry are intended only as rough guides for amounts to purchase per serving.

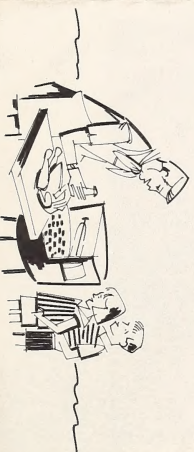
Chicken:
 Broiling or barbecuing..... $\frac{1}{4}$ to $\frac{1}{2}$ bird
 Frying, roasting, stewing..... about $\frac{1}{2}$ pound
 Duck about 1 pound
 Goose..... about $\frac{3}{4}$ pound
 Turkey..... about $\frac{3}{4}$ pound

- All poultry is perishable. Care and cleanliness should be used in the preparation, cooking, cooling, and serving of poultry products.
- Keep frozen poultry hard-frozen until time to thaw, and cook promptly after thawing. Do not refreeze.
- On fresh-chilled poultry, loosen or puncture any tight transparent film or over-wrap, and refrigerate promptly. Use within 1 to 2 days.
- Keep cooked poultry, broth, stuffings, and gravy covered and in the refrigerator. Use within 1 to 2 days.

Serve Poultry Often

The many different kinds and classes and the many different ways of preparing and serving make poultry a delicious, nutritious taste-treat the year around.

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HOW TO BUY
 POULTRY
 by USDA grades

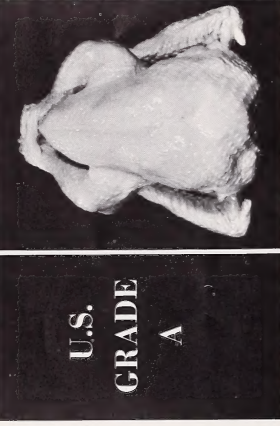
Marketing Bulletin No. 1
 U.S. DEPARTMENT OF AGRICULTURE
 Agricultural Marketing Service
 Washington, D.C. • Revised 1963

USDA GRADES FOR POULTRY



Grading for quality is not required by law but many firms choose to have their poultry graded, and many retailers sell only USDA graded poultry and poultry parts.

Any kind of chilled or frozen ready-to-cook poultry or poultry parts (including chicken, turkey, duck, etc.) may be graded for quality, provided the poultry has first been inspected for wholesomeness.

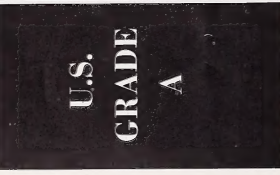
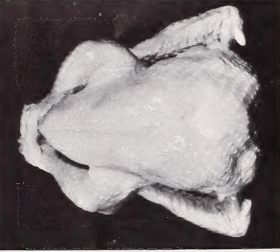


- Full fleshed and meaty
- Well finished
- Attractive appearance

- The official grade mark is in the form of a shield.
- It tells the grade or quality of the poultry (U.S. Grade A, B, or C).
- It is a certification of specific quality by a technically trained Government grader.
- When grading is done in cooperation with a State, the official grade mark may include the words "Federal-State Graded" as shown below.

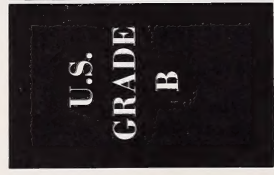
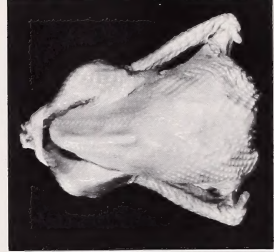


Federal-State Graded



Inspection for wholesomeness is required by law for all poultry and poultry products moving in interstate or foreign commerce.

Always read the poultry label. Note the grade and inspection marks on the packaged poultry shown here.



- Slightly lacking in fleshing, meatiness and finish, or
- Some dressing defects.

